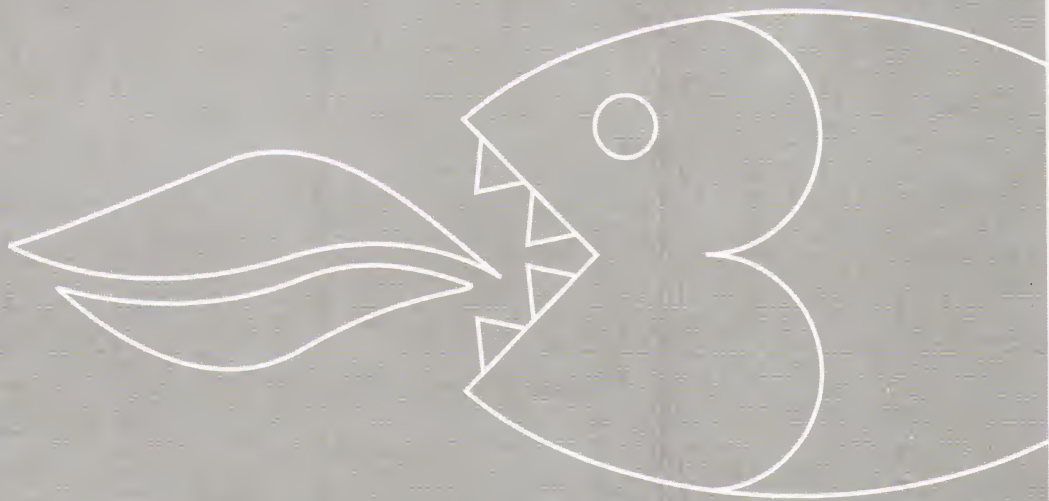


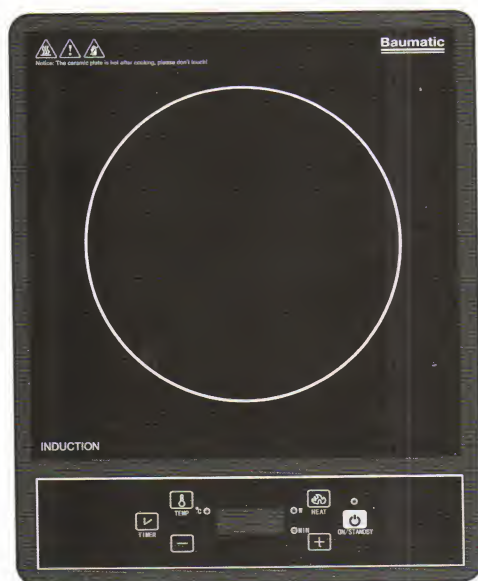
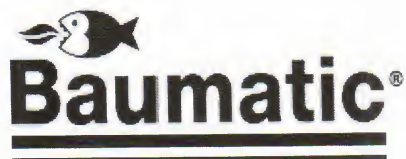
**BHI100-AUS**  
**Multi-Function Induction Hob**

**INSTRUCTION MANUAL**





# User Manual for your Baumatic



## BHI100-AUS

Thank you for purchasing the Baumatic induction hob . Please read this instruction manual carefully before using and keep it cautiously in order to refer to in future.

## TABLE OF CONTENTS

IMPORTANT SAFEGUARDS .....	1
AD DITIONAL SAFEGUARS .....	2
Product Introduction .....	3
Designations of parts .....	3
Performance Parameters .....	3
Operation Instructions .....	3
Suitable cookware .....	5
Cleaning and Maintenance .....	5
Trouble shooting .....	6
Special Declaration .....	6

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following. This appliance does not take into consideration the following situations: --- use by children or disabled people without supervision; --- children treating it as a toy.

- 1.Never heat foods in sealed containers, such as compressed products, cans, or coffee pots, to avoid explosion caused by heat expansion.Indoor use only.
- 2.To avoid affecting product performance and to prevent injury, do not heat empty pots. When in use, do not leave the appliance without supervision for a long time. When leaving the appliance without supervision, make sure there is enough water in the pot.
- 3.Do not heat iron items on the induction cooker heating plate to avoid danger caused by high temperatures.
- 4.To avoid injuries such as scalding, do not let children operate the appliance alone.
- 5.To avoid danger, do not insert any foreign object, such as iron wire, nor block the air ventilation opening or air entry port.
- 6.To avoid danger, do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.
- 7.When using the induction cooker, do not put it on any metal platform (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10cm thick on the heating plate.
- 8.To avoid danger, if the power cord is damaged, have it replaced by agents of department or specialized personnel from a similar department.
- 9.Do not touch the cooker plate with sharp tools to avoid cracking or damaging the plate. If cracking is found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.
- 10.Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.
- 11.To avoid accidents, do not place the induction cooker, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove).
- 12.The cooker cannot be overloaded.Overloading the plate may damage the plastic cover and cooker plate.
- 13.The utensils provided for the induction cooker can only be used for cooking with it. These cooking utensils cannot be used on both induction cooker and gas stove.



14. Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components, caused by prolonged electrical connection.
15. People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.
16. To avoid damage, avoid causing impacts on the heating plate. If damaged, please stop using it and take it to a maintenance and repair site to have it replaced.
17. When using the induction cooker, place it horizontally and allow at least 10cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindering release of heat, do not cover the ventilation opening.
18. Do not use the induction cooker near a gas stove, kerosene stove, gas cooker or in any space with an open fire or an environment with high temperature.
19. Do not use the induction cooker by putting it onto a carpet, tablecloth or thin paper to avoid blocking the air inlet opening or air outlet opening, which results in influencing heat emission.
20. When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker and causing a short circuit of the electrical board. When not in use for a long period, please clean it and put it into a plastic bag to store it.
21. When operating the appliance or after moving the pot, the cooking area will remain hot for a period of time. Do not touch it, be careful of scalding caused by the high temperature.
22. Metal objects, such as knives, forks, spoons and lids, should not be put on the surface of the cooking area, since they can become heated.
23. Please use a dedicated and high quality power outlet, with high power rating, equal to or above 10A. Do not use poor quality outlets. Do not share the power outlet with electrical appliances with high power ratings, such as air conditioners, electrical stoves etc to avoid fires caused by overburdening the outlet.

### **Save These Instructions.**

## **ADDITIONAL SAFEGUARDS**

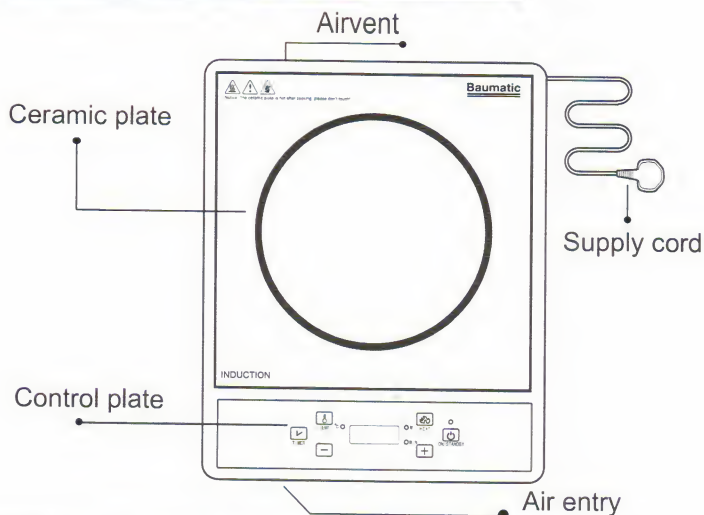
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

1. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
4. The hotplate after use ceramic plate surface will produce heat, do not touch!
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

## Product Introduction

Baumatic BHI100 series multi-function induction hob ,with micro-computerized control and complete functions,are able to meet various kinds of cuisine demands by electromagnetic heating,really the optimal choice.

## Designations of parts



## Performance Parameters

Model	Applied voltage/frequency	Rated power	Dimension (mm)	Weight (kg)
BHI100-AUS	220-240V ~ 50/60Hz	2000W	340*280*60	2.33

## Operation Instructions

### 1. Put the pot on the cooker

Put the pot which has food on the center of the ceramic plate.  
Make sure the air vent and the air entry are not blocked and there are not metallic objects around the cooker

## 2. Plug in

- The "ON/STANDBY" indicator and the LED indicator flashes and the display shows "0000", indicating that the unit is in standby mode.

## 3. Turn on

- When the "ON/STANDBY" button is pressed, the buzzer sounds. The "ON/STANDBY" indicator lamp light up, the induction hotplate finishes self-checking, and ready for heating.

## 4. Function

- Under the state of 3, press the "+", "-" button, the buzzer sounds, the "ON/STANDBY" and "W" indicator lamp light up, the hotplate entering the heating working state. Then press the "TEMP" button, the buzzer sounds, the "ON/STANDBY" and "°C" indicator lamp light up, the hotplate entering the temperature working state.
- Under the heating or temperature working state, the default power level shall be level 7, you can make a regulation by pressing the "+" or "-" button.

## 5. Timer:

- In working state, after the "Timer" key is pressed, the buzzer gives out a sound, the "MIN" indicator lamp light up, the nixie tube flashes and displays the "0:00", indicating that the induction cooker enters timing working state. Each time the "+" or "-" is pressed, the time can increase or decrease by 1 minute. If it is held, the time will increase or decrease minutes quickly with 10 minutes as an increment.
- After timing period is set, the time stabilizes after the nixie tube flashes for 5 seconds to confirm the period to be effective.
- In the timing working state, pressing the timer button again will cancel the timing.
- When the working time reaches, the cooker will shut down automatically.
- The default time of each level are as follow:

Heating level	1	2	3	4	5	6	7	8	9
Default time for turn off(hours)	2	2	2	2	2	2	2	2	2

## 6. Stop heating

- After using, please press the "ON/STANDBY" button, the induction hotplate will stop heating.
- The fan will run for a while to cool the induction hotplate down.

## Suitable cookware



Iron oil frying  
pan



Stainless steel por



Iron pan



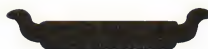
Iron kettle



Enamel stainless  
steel kettle



Enamel cooking  
utensil



Iron plate

1. Please use the pots sold along with the unit by recommend. It is better not to use other alternatives so as to avoid any unfavorable influence on the operational performance. If using other pots, please observe the following conditions:
  - *Requirement for pot materials: containing magnetic inducing materials;*
  - *Shape requirement: plat bottom, with the diameter within the range of 12 cm and 18 cm.*
2. After first use, some white spots would appear at the bottom of the pot. This is normal. Please pour some vinegar into the pot, heat it at about 60-80°C, then wipe the spots away with brush.
3. The induction cooker can identify mostly pot except the non-magnetism steels.
4. If the have no cookware or the unsuitability cookware. The buzzer sounds about 10 seconds, it will turn off.

## Cleaning and Maintenance

Please pull out the plug and wait the remain heat is cool before maintenance.

1. Ceramic panel and control panel

**Slight stains:** Please wipe off plate with soft moistened cloth .

**Tough stains:** Please clean with soft moistened cloth dipped in little toothpaste or neutral liquid cleaner and clean with soft moistened cloth until no residue exists.

During the cleaning, never clean the cooker surface with a rigid brush.

2. The induction cooker body shall be cleaned lightly with soft dry cloth. The dust around the air entry and air outlet can be cleaned with a flexible brush or cleaner.



## Trouble shooting

### 1. Power cord replacement

If the supply cord is damaged, it must be repaired by the manufacturer or authorized service agent.

### 2. Trouble shooting

Problem		Possible cause
After power is supplied, the "ON/STANDBY" indicator lamp fails to light up.		<ul style="list-style-type: none"> <li>■ Whether the plug is inserted tightly.</li> <li>■ Whether the switch, socket, fuse and power cord are in good condition.</li> </ul>
The "ON/ STANDBY " indicator lamp lights up, but heating does not start.		<ul style="list-style-type: none"> <li>■ Whether the pot materials are acceptable.</li> <li>■ For other reasons, please contact the special maintenance department.</li> </ul>
Heating stops suddenly during operation.		<ul style="list-style-type: none"> <li>■ Whether the ambient temperature is too high.</li> <li>■ Whether the air entry or the air vent is blocked.</li> <li>■ Whether the timing period reaches.</li> <li>■ The system protection functions, and conduct energizing test.</li> </ul>
Code of failure	E3、E6	<ul style="list-style-type: none"> <li>■ Wait a moment and press the "ON/ STANDBY " button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.</li> </ul>
	E7、E8	<ul style="list-style-type: none"> <li>■ Wait a moment when the voltage becomes normal, the induction hotplate will operate as usual.</li> </ul>
	E1、E2、E4、E5、Eb、EC	<ul style="list-style-type: none"> <li>■ Please contact the special maintenance department.</li> </ul>

## Special Declaration

All the contents in this material have been subjected to careful check. For any mistakes and omissions in printing or misunderstanding of the contents, the company keeps the right to interpretation.

**Addition:** any technical improvements shall be placed in the revised manual without notice; for any changes in appearance and color, those of the actual product shall prevail.





**SERVICING**  
**For Service & Spare Parts**  
**please call 1800 444 357**  
**[www.baumatic.com](http://www.baumatic.com)**